



## Barbeque Events

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# Reducing Risks At Barbecue Events

## A Health and Safety Guide for Managers/Organisers

**Issued by Somersham Sports and Leisure Association**  
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### Introduction

Barbecue equipment is inherently dangerous due to the very hot nature of its operation.

The two main types of barbecuing equipment are charcoal fired and propane gas fired.

Both types of equipment will operate in a similar way when in use.

It is easy for barbecues to get out of control if not operated safely. This guidance has been produced to alert persons in control of the event on critical operational safety issues and precautions to take to avert injury/fires etc.

The following guide is not exhaustive but will assist the person in control/organiser in ensuring the event is undertaken in a safe manner. More detailed safety information will be included in the equipment (Barbecue) manufacturers safety guides. If these guides are not available the equipment should not be used.

### Guidance

- Suitable and sufficient risk assessments must be completed prior to the event taking place. These risk assessments should take into account the fire risks associated with holding such an event.  
Information on general risk assessment, fire risk assessment and small event guidance is available on the safety website.
- The coals on a traditional barbecue must be lit using purpose made firelighters or barbecue lighting fuel. This substance should be COSHH assessed prior to usage. Never use petrol or paraffin for lighting purposes.  
Information relating to COSHH is contained on the safety website.
- If you are using a propane gas barbecue follow the manufacturer's instructions.
- This type of event should only be carried out by persons who have been classed as being competent i.e. trained, knowledgeable and experienced.
- The barbecue equipment should be placed in a safe position ensuring the base is sited on a firm and level surface.
- Ensure the barbecue equipment is sited away from any buildings, sheds, fences, garden furniture, overhanging trees etc.
- Ensure there is sufficient space around the barbecue equipment to ensure safe access and egress for staff and attendees.
- Keep all attendees and any garden games away from the cooking area.
- The barbecue equipment should not be moved once it has been ignited.

## Safe Use of Barbecues

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- When cooking has been completed make sure the barbecue has cooled down prior to moving it.
- Only one designated person should be assigned as the cook. This person should be fully aware of the safe operation of a barbecue and competent to cook food thoroughly rendering it safe for consumption.
- Long hair should be tied back or covered.
- The barbecuing equipment and associated tools should be constructed to professional standards.
- Thick oven gloves should be worn by the cook when operating the barbecue equipment.
- When foil packages are used to aid cooking care should be taken when opening as hot steam may be emitted.
- Barbecues should never be left unattended.
- Ensure suitable fire extinguishers are available and a competent person is trained in their use. Information on fire extinguishers can be obtained by contacting Facilities Management.
- Ensure there is a designated First Aider in attendance with a fully stocked first aid kit being readily available. A means of alerting the emergency services should be established prior to starting the event.
- No dogs are permitted at the Millennium Sports Facility without express permission from the trustees. Registered dogs for assistance are permitted.
- The barbecue equipment, fuel and lighters must be stored in a safe place when not in use.
- All spent and cooled ashes should be emptied onto bare garden soil. Never put spent ashes into a dustbin.

**If you need further information please contact Somersham Sports and Leisure Association: 01487 841359 or millennium\_office@somersham.org**

I agree to abide by the conditions in this policy

Signature \_\_\_\_\_ Date \_\_\_\_\_

Print name \_\_\_\_\_ Date of Hire \_\_\_\_\_

Two signed copies will be required. One will be retained prior to the event by the facility and one by the hirer.